



143 8th Ave New York, NY 10011
hello@sombofood.com
www.sombofood.com

CATERING MENU

Our team is prepared to make your next meeting, party, or lunch a success! Choose from our catering packages for small to large groups or build your own package with our a la carte options. We provide delivery service for all catering orders and our food is served in aluminum trays with utensils provided as well.

To place a catering request, please visit www.sombofood.com to fill out our form. We kindly ask for 12 hours notice for all requests.

Please email us at hello@sombofood.com with any questions!

CATERING PACKAGES

Get a full meal with our catering packages, which include our quality meats, bases, sides, and sauces. Options for each component are listed on the following page. Want an extra ingredient in your package? Not a problem – add on a la carte trays as well to complete your order. See the next page for details.

SMALL CATERING PACKAGE

\$155

Suggested for 10 People

- 1 Quality Meat
- 1 Base
- 2 Hot or Cold Sides
- 1 Sauce

MEDIUM CATERING PACKAGE

\$295

Suggested for 20 People

- 2 Quality Meats
- 2 Bases
- 4 Hot or Cold Sides
- 2 Sauces

LARGE CATERING PACKAGE

\$420

Suggested for 30 People

- 3 Quality Meats
- 3 Bases
- 6 Hot or Cold Sides
- 3 Sauces



CUSTOM CATERING PACKAGE

Custom packages are available
for large parties!

Please email us at hello@sombofood.com
for details.

A LA CARTE PLATTERS

Customize our catering packages by adding on a la carte trays or build your own package with our a la carte selections. Each tray serves 10 people.

MEATS

Grilled Lemongrass Chicken	\$60.00
Antibiotic-free chicken thigh with lemongrass, ginger, scallion infused EVOO blend, and lemon. <i>Gluten Free.</i>	
Roasted Chili Lime Chicken	\$60.00
Antibiotic-free chicken breast with sambal chili, scallion infused EVOO blend, and lime. <i>Gluten Free.</i>	
Grilled Steak*	\$70.00
Flank steak with garlic, ginger, sesame oil, and lime, cooked medium rare. <i>Gluten Free. Contains Soy.</i>	
Five Spice Pork	\$65.00
Shredded pork shoulder with fish sauce, tomato, apple cider vinegar, ginger, lemongrass, sambal chili. <i>Gluten Free. Contains Soy.</i>	
Poached Salmon	\$70.00
Alaskan Wild Salmon with ginger, star anise, and light soy broth. <i>Contains Soy.</i>	
Grilled Organic Tofu	\$45.00
Firm organic tofu with ginger, garlic and sesame oil. <i>Vegan. Gluten Free. Contains Soy.</i>	

* Undercooked

BASES

Brown Rice	\$25.00
Organic steamed brown rice. <i>Vegan. Gluten Free.</i>	
Black Rice	\$30.00
Steamed antioxidant rich black rice. <i>Vegan.</i>	
Sweet Potato Noodles	\$30.00
Sweet potato noodles with carrots and scallions with sweet soy. <i>Vegan. Contains Soy.</i>	
House Mixed Salad	\$25.00
Arugula, red leaf lettuce, and baby kale. <i>Vegan. Gluten Free.</i>	

ADD ONS

Avocado Half (per serving)	\$2.00
Tamago Egg (per egg)	\$2.00

COLD SIDES

Asian Edamame Slaw	\$50.00
Cabbage slaw with edamame and cilantro, scallions, carrots, sesame lime vinaigrette, and sesame seeds. <i>Vegan. Gluten Free.</i>	
Miso Kale & Kimchi Salad	\$50.00
Shredded kale, kimchi, sesame seeds, shredded carrots, miso, rice vinegar, honey, sesame oil, orange, and lime. <i>Vegan. Contains Soy.</i>	
Beet Noodle Salad	\$50.00
Red beet noodles, granny smith apples with shallots and lemon vinaigrette. <i>Vegan. Gluten Free.</i>	
Kimchi apple	\$50.00
Honey crisp and granny smith apples with Korean chili, ginger, garlic, scallions, and lime. <i>Vega. Gluten Free.</i>	
Sichuan Chili Cucumbers	\$50.00
Cucumbers with Sichuan chili peppers, chili garlic paste, and sesame oil. <i>Vegan. Gluten Free.</i>	

SAUCES & DRESSING

Scallion Chimichurri	\$10.00
Garlic-herb sauce with cilantro, scallions, EVOO and rice wine vinegar. <i>Vegan. Gluten Free.</i>	
Miso Ginger Vinaigrette	\$10.00
Miso, ginger, lime, EVOO, soy, sesame oil, honey, and rice vinegar. <i>Vegetarian. Contains Soy.</i>	
Sweet Soy	\$10.00
Mild sweetened soy sauce. <i>Vegan. Contains Soy.</i>	
Korean Chili Aioli	\$10.00
Aioli with pasteurized egg yok, lime and Korean chili. <i>Vegetarian. Gluten Free. Spicy.</i>	
Vegan Chili Chipotle Aioli	\$10.00
<i>Vegan. Spicy.</i>	
Chili Lime	\$10.00
<i>Vegan. Spicy.</i>	

HOT SIDES

Charred Brussel Sprouts	\$55.00
Brussels sprouts with scallion infused EVOO and maple cider vinaigrette. <i>Vegan. Gluten Free.</i>	
Charred Broccoli	\$50.00
Broccoli with garlic, Korean chili flakes, scallion infused EVOO and lemon. <i>Vegan. Gluten Free.</i>	
Baby Bok Choy	\$50.00
Baby bok choy with ginger, garlic, soy and toasted sesame oil. <i>Vegan. Contains soy.</i>	
Tomato Curry Lentils	\$50.00
Green lentils with curry, tomatoes, coconut milk, turmeric, ginger, garlic, and lemongrass. <i>Vegan.</i>	
Roasted Corn & Edamame	\$50.00
Corn and edamame with garlic, Korean chili flakes, and toasted sesame oil. <i>Vegan. Gluten Free.</i>	
Sweet Potatoes	\$50.00
Sweet potatoes, lightly fried and salted. <i>Vegan. Gluten Free.</i>	
Stir-Fried Tomato & Egg	\$50.00
Scrambled eggs with blistered tomatoes and tomato sauce. <i>Vegetarian. Gluten Free.</i>	

DRINKS

Essentia Water	\$3.00
Spindrift Sparkling Water	\$3.00
12 oz can. Lemon, Grapefruit, Raspberry.	
Yuzu Lemonade	\$4.00
12 oz bottle.	
Lychee Hibiscus Tea	\$4.00
12 oz bottle.	
Matcha Oat Milk Latte	\$5.00
12 oz bottle.	